

Food enzyme bacillolysin

1 General information

Submitter HBI Enzymes Inc.

Commission ID [EFSA-Q-2022-00517](#)

2 Source

Organism [Bacillus amyloliquefaciens](#)

GMM No

Strain BP

3 EFSA Applications

- **Enzyme protein** [Bacillolysin](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2022-00517, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme bacillolysin from the non-genetically modified Bacillus amyloliquefaciens strain BP](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages
- Cereal based distilled alcoholic beverages
- Dairy processing (whey processing)



Yeast processing



Exposure level Chronic exposure to the food enzyme–TOS was calculated by combining the maximum recommended use level with individual consumption data (EFSA CEP Panel, 2021). The estimation involved selection of relevant food categories and application of technical conversion factors (EFSA CEP Panel, 2023).

Intended use level 48.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in eight food manufacturing processes: Processing of dairy products (Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of cereals and other grains (Production of baked products, Production of cereal-based products other than baked, Production of brewed products, Production of distilled alcohol), Processing of plant-and fungal-derived products (Production of protein hydrolysates from plants and fungi), Processing of yeast and yeast products